Hotpoint Service and Spares

FOR SERVICE: If you have a problem with your appliance ring your local Service Office.
FOR SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form, contact your Spares Centre for prices and availability.
Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

Service Offices are open between 8.00am-8.00pm Monday to Friday. 8.30am-6.00pm on Saturdays and 10.00am-4.00pm Sundays.

Spares Centres are open between 8.00am-5.00pm Monday-Friday and 8.00am-12.30pm on Saturdays.

■ Service Office and Spares Centre
● Service Office only

EAST
● **ESSEX:** Industrial Buildings, Beehive Lane, Chelmsford, CM2 9TE. Post Codes RM & IG Tel: (01245) 492433 Remainder of Essex Tel: (01245) 269331
■ **PETERBOROUGH:** Celta Road, PE2 9JB. Tel: (01733) 64741
For Spares: Spares Administration Dept. Tel: (01733) 556520

LONDON
■ **HARROW:** Unit 10, Crystal Way, Harrow, Middlesex, HA1 2HP. Tel: 0181-863 3636
For Spares: Tel: 0181-863 4113

MIDLANDS
■ **BIRMINGHAM:** Westgate, Aldridge, W Midlands, WS9 8UX.
For Service: Post Codes B Tel: (01922) 743374 All other Post Codes Tel: (01922) 743376
For Spares: Tel: (01922) 743377
■ **NOTTINGHAM:** Ashling Street, NG2 3JB.
For Service: Tel: 0115-986 2431/4322 For Spares Tel: 0115-986 0387

NORTH EAST
■ **WETHERBY:** Sandbeck Lane, LS22 4TW.
For Service: Tel: (01937) 581261/581444 For Spares Tel: (01937) 581221

NORTH WEST
■ **MANCHESTER:** 44/46 Station Road, Heaton Mersey, Stockport, SK4 3QT. All LA Post Codes
For Service: Manchester North Tel: 0161-432 0513 Manchester South Tel: 0161-442 8677
For Spares: Tel: 0161-432 0255

SCOTLAND
■ **RENFREW:** West Lodge Road, Blythswood Estate, PA4 9EN. All CA Post Codes
For Service: Tel: 0141-886 6241 For Spares Tel: 0141-886 5611

SOUTH
■ **KENT, SUSSEX AND SURREY:** Larkfield Trading Est, New Hythe Lane, Larkfield, ME20 6SW.
For Service: Tel: (01622) 790707
For Spares: Tel: (01622) 716631
■ **SOUTHAMPTON:** Unit R, S Hampshire Ind Park, Salisbury Rd, Totton, SO40 3SA.
For Service: Tel: (01703) 861981/867374 For Spares Tel: (01703) 867933

WALES
● **NORTH:** Westgate, Aldridge, West Midlands, WS9 8UX. Tel: (01922) 743374.
■ **SOUTH:** 18 Western Ave, Bridgend Ind. Estate, Bridgend, CF31 3SL.
For Service: Post Codes CF, SA & SY23-25 Tel: (01656) 664121 Post Codes BS, GL (not 55), HR, SY15-18, LD1-8, NP. Tel: (01656) 655554
For Spares: Tel: (01656) 766111

IRELAND
● **NORTHERN:** 256 Ormeau Road, Belfast, BT7 2FZ. Tel: (01232) 647111
■ **EIRE:** 49 Airways Ind. Estate, Dublin 17.
For Service: Tel: Dublin 426088
For Spares: Tel: Dublin 426836

CHANNEL ISLANDS – Service provided by Agents. Normal Guarantees apply and all Service Schemes are available.
JERSEY: 19 Don Street, St. Helier. Tel: (01534) 21625
or: Clos D'Ormes, Pontac, St Clements. Tel: (01534) 54808
GUERNSEY & SARK: Valpys Stores, Grande Rue, St Martins, Guernsey. Tel: (01481) 38422
or: Barras Lane, Vale. Tel: (01481) 51610
ALDERNEY: 32 High Street, Tel: (01481) 822686

ISLE OF MAN – Service provided by Agents. Normal Guarantees apply and all Service Schemes are available
from: 5 Drumgold St., Douglas. Tel: (01624) 673233
or: Tromode Works, Cronkbourne Village, Douglas, Tel: (01624) 676066
or: 17 Ridgeway Street, Douglas, Tel: (01624) 25811/25848

SHETLAND, ORKNEY & WESTERN ISLES – Service provided by Agents. Normal Guarantees apply, but Service Schemes are NOT available.
SHETLAND: Fort Road, Lerwick. Tel: (01595) 2557
ORKNEYS: Hatstone Ind. Estate, Kirkwall. Tel: (01856) 5457
WESTERN ISLES: 27 Bayhead Street, Stornoway, Isle of Lewis Tel: (01851) 3387
OTHER ISLANDS: Local Hydro Electric Shops.
EXCEPT ARRAN, BUTE & SKYE – Which are covered by Hotpoint.

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.

Hotpoint Ltd, Peterborough, PE2 9JB, England

Printed in England

Part No. 482500046

FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR HOTPOINT BUILT-IN/ BUILT-UNDER OVEN MODEL 6133

Hotpoint®

Before you operate your new Hotpoint Single Oven

Please read these instructions fully.

ENSURE THAT THE OVEN IS INSTALLED BY A QUALIFIED ELECTRICIAN FOLLOWING THE INSTRUCTIONS BELOW.

1. For your own safety and to get the best results from your oven it is important to read through this Handbook **before** using your oven for the first time including the Always and Never on pages 8 and 9.

- Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity board regulations by a qualified electrician, eg. your local Electricity Company or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

- **WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.**
  – THIS APPLIANCE MUST BE EARTHED.
  – BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.

- **THE INSTALLER MUST** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven can be connected to a supply with a suitable double pole isolating switch having a contact separation of at least 3 mm in all poles placed in a readily accessible position adjacent to the unit.
- The maximum loading for your oven is 3.0kW.
- If the oven is to be wired into a connector unit this may be positioned behind the oven provided the following requirements are met:
  i) The connector unit must not project from the wall more than 25 mm.
  ii) The top of the connector must not be more than 100mm above the base of the oven recess.
- After unpacking the oven stand it on the packing base in order to avoid damage.

Electrical Connections

- Remove the terminal cover at the left rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.
  This appliance conforms to EN55014 regarding suppression of Radio and Television reception interference.
- Where a single oven is used a 15 amp double pole control switch should be used to feed the unit using a suitable rated cable. We recommend 4mm^2 P.V.C. insulated twin and earth cable conforming to B.S. 6004.
- Alternatively the mains supply can be taken from a household 13 amp switched fused spur. Which must be fitted adjacent to the unit. The oven must be fitted with a 3 core cable having a minimum cross sectional area of 1.5mm^2 conforming to B.S. 6500.
- Where a hob is fitted adjacent to or above an oven then a minimum of 30 amp Double Pole switch should be used to feed both units via separate suitably rated cables. We recommend that a minimum of 4mm^2 P.V.C. insulated twin and earth cable conforming to B.S. 6004.
  For further information refer to the installation section on pages 4-7 of this book.

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE CONTROLS OR TAMPER WITH THE APPLIANCE. YOUR OVEN SHOULD NOT BE LOCATED ADJACENT TO A GAS HOB, HEATER OR EYE LEVEL GRILL, AS FLAMES FROM THE BURNERS COULD CAUSE DAMAGE TO YOUR OVEN.

This appliance conforms to the following EEC Directives:

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

CE

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
- All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed FREE during the membership period.

Service Cover

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (see back page), using the order form enclosed.

NOTE: Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

PLEASE READ THIS BOOKLET CAREFULLY.

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Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from Hotpoint Ltd., Celta Road, Peterborough, PE2 9JB.

Installation Instructions

Ensure that the electricity supply is turned off before installing your appliance.

IMPORTANT
DO NOT LIFT OVEN BY THE DOOR HANDLE.
This equipment is designed specifically for domestic purposes and Hotpoint Limited cannot accept responsibility if used for any other type of application.
All Hotpoint oven units are suitable for installation under Hotpoint hob or microwave oven.
All electrical installations must be carried out by a NICEIC registered installer.

WARNING: THIS APPLIANCE MUST BE EARTHED.

1. General

a. The oven unit is designed for mounting at a safe level into an oven housing which must be secured to the backing wall, or alternatively, in the case of the single oven unit, under a worktop with or without a hob unit above.

b. In an oven/hob arrangement where it is proposed to install the oven directly below the hob it is advisable that only slimline hobs are used which have the following maximum depths.

Kitchen worktop thickness	Maximum hob depth (from top of worktop surface vertically down)
30mm	55mm
40mm	65mm
40mm+	Worktop thickness +25mm

It is most important that the hob installation instructions are strictly observed .

2. **Oven Unit Housing Cabinets**

a. The oven unit housing cabinet dimensions must comply with Fig. 3 and Fig. 4. (See pages 6 and 7.)

b. An air gap of 50mm minimum must be provided at the rear of any top or bottom cupboards or shelves.

c. It is recommended that the cabinets are provided with ventilation that must be unobstructed ie. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a slot in the cabinet plinth to the dimensions shown in the installation instructions.

d. The air gap at the rear allows warmed air to pass out of the cabinet. If cabinets extend up to the ceiling the warm air must be exhausted through to the front. Fig. 1. (See page 6.)

e. If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on, and perhaps stain the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets must

If something goes wrong ...

First, don't panic! There may be nothing wrong at all. Check the points below before calling your Hotpoint Service Office.

1. Check that the mains supply is switched on.
2. Check that the Timer Control has been set to Manual operation and not left on automatic (see pages 13 and 14).
3. A fan can be heard as soon as the Oven Temperature Control is switched on. This is quite normal when the oven is in operation.

If it still won't work...

Contact the Service Office
If there is still a problem with your Cooker after checking the points above:

1. Switch off the Cooker at the cooker control panel.
2. Call your nearest Hotpoint Service Office or local impo!ter (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

.....

When you contact us we will want to know the following:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6133), serial number of you oven (found on the rating plate on the inner oven door) and the colour.
5. The date of purchase. Enter the date here:

.....

6. If you have taken out one of the Hotpoint Service Schemes.

Please make sure you have these ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.
'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.
If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer.
The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory or see back page of this book.
Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

Care and Cleaning

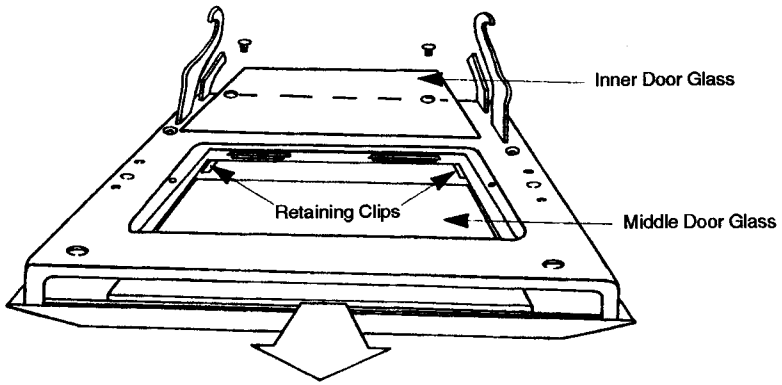
Glass Door
Remove door as on page 27 and unscrew the two screws securing the glass panel, taking care not to damage the seal. Carefully slide the middle door glass through the aperture at the top of the door (see Fig. 13). The glass panels may now be washed. Stubborn stains can be removed by using a fine steel wool soap pad. **Do not use scouring pads, or abrasive powder, which will scratch the glass.**

Take particular care not to damage the inner surface of the inner door glass which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth, always refit the glass and seal correctly. For slight soiling the inner glass panel may be cleaned, while warm, without removing it from the door.

When replacing the middle door glass, it will be necessary to push in the retaining clips to insert the glass fully.

NEVER OPERATE THE OVEN WITHOUT THE INNER AND MIDDLE GLASS PANELS CORRECTLY REFITTED.

Fig. 13



Installation Instructions (cont'd)

not be deeper than the oven housing cabinet.

f. If an oven unit or microwave unit is to be built in, over an oven unit, the units should be separated by a supporting shelf and the shelf and cabinet shall be capable of supporting the additional weight.

IMPORTANT
It is essential that the lower cupboard is constructed in the manner illustrated (see pages 6 and 7) ie. having side, back and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

WARNING: Ensure that the oven is installed within the recommended measurements. This allows sufficient ventilation around the oven preventing a build up of heat which could cause problems with adjacent kitchen units.

3. **Final Installation**
   a. Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position .
   b. Correct any unevenness by placing wooden packing under the bottom of the cabinet. Make sure that the cabinet rests firmly on the cabinet floor without rocking.
   c. Before the oven is fitted, the cabinet must be firmly secured to the backing wall for stability.
   d. Affix the correct number of self adhesive spacer pads to the outside of the side trims over the fixing holes to make up to the actual cabinet aperture (see Fig. 2 page 6).
   e. The oven unit should now be lifted (by two adults) into the cabinet and pushed fully home. (Care should be taken not to dislodge the spacer pads.)
   f. Finally the oven unit must be secured to the cabinet by means of the four countersunk screws, two through each side trim.
   g. Remove all packing material from the grill and oven interior.

List of Loose Items
4 No. 6 Countersunk Pozi Head screws.
12 x 0.75 mm Thick Spacers (self adhesive).
4 x 3 mm Thick Spacers (self adhesive).

Installation Instructions (cont'd)

Refer to pages 2, 4 and 5.

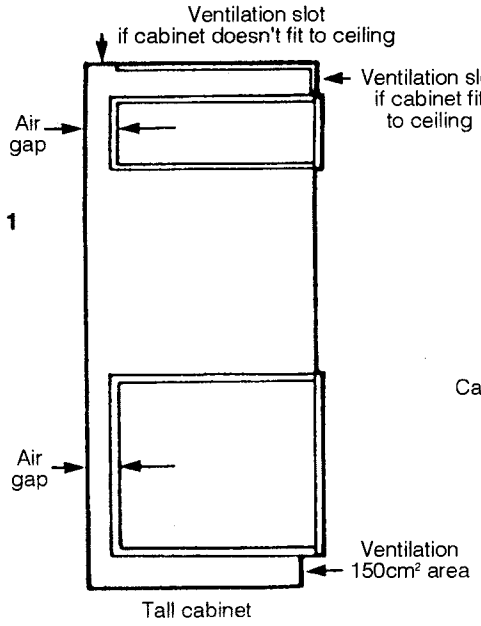


Fig. 1

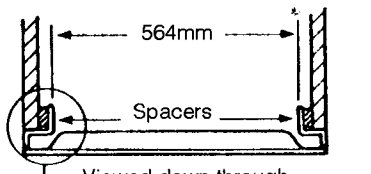
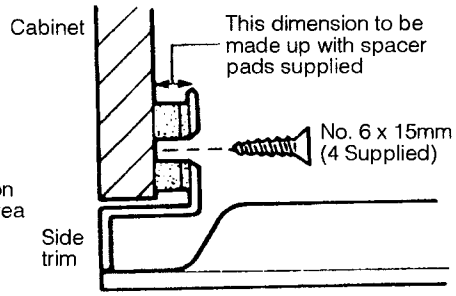
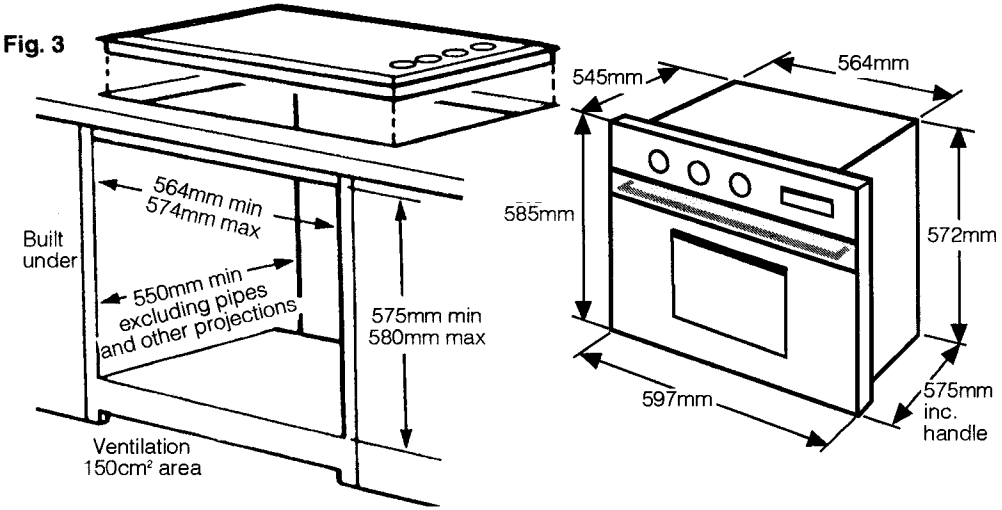


Fig. 2



When fitting an oven underneath a hob always use these Installation Instructions in conjunction with the hob instructions.

Fig. 3



Care and Cleaning

Oven

Use a fine steel wool soap pad to remove stubborn stains from the oven roof, rod shelves, meat pan and the floor of the oven. Refer to the instruction on page 26 for cleaning the 'Stay Clean' panels.

Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Decorative Trims - It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Door Removal

TURN OFF MAIN SWITCH BEFORE REMOVING DOOR

CAUTION: When removing the oven door, do not turn the door upside down, middle glass may fall out.

The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself.

Please note that the door is heavy and care should be taken not to pinch your fingers during the removal and replacement.

To remove, open the door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown below (Fig. 10). Slightly close the door, unhook the lower hinge fingers, then pull the door away from the oven front frame. To replace, insert the lower fingers and the hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig. 11). Fully open the door and turn the discs anti-clockwise to their normal working positions (Fig. 12). Close the door - the hinge will now lock into position.

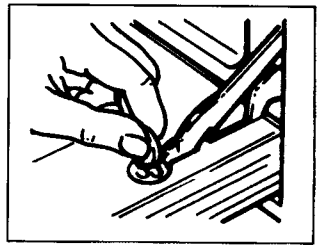


Fig. 10

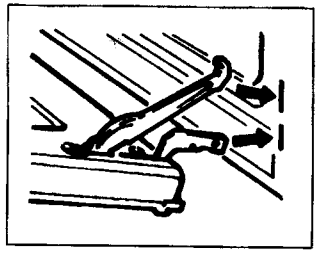


Fig. 11

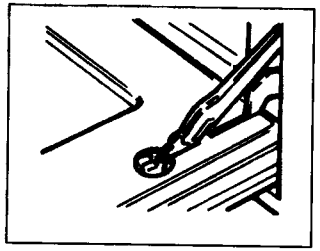


Fig. 12

Care and Cleaning

TURN OFF THE MAIN SWITCH BEFORE CLEANING.
Before switching on again, ensure that all controls are in the **OFF** position.
The oven or parts of the oven should only be cleaned when they are cold.

Cleaning the Outside
When cool the outside of the oven can be cleaned using a cloth which has been rinsed in warm soapy water. The oven can then be wiped down with a clean dry cloth. **Never** use an abrasive powder as this will damage the surface.

Stay Clean Oven Liners
Refer to the instructions below for cleaning the following Stay Clean panels; side, and fixed rear panels.

How Stay Clean Oven Liners Work
The surfaces of the Stay Clean oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature, the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without meat pan, at maximum setting for a couple of hours. This may be necessary once a month or every two or three months depending on the type and amount of oven cooking.
It should not normally be necessary to clean the Stay Clean panels with water. If the user feels it is desirable to do so, wash them down in warm, soapy water, followed by rinsing with clear water. **Do not use enzyme/ biological washing powder, harsh abrasives or oven chemical cleaners of any kind.**
Replacement oven liners are available should you require them, from your nearest Hotpoint Service Centre (see back page).

How to replace the Oven Light Bulb
WARNING: SWITCH OFF COOKER FROM MAINS SUPPLY BEFORE REPLACING LAMP. OVEN INTERIOR SHOULD BE COLD.
Open the oven door and remove the rod shelves. Grip the light glass dome, unscrew anti-clockwise and lift out (Fig. 9). When screwing & unscrewing the lamp use a thick cloth to protect your fingers should the lamp break. Reach into the aperture with fingers, and unscrew the lamp anti-clockwise (25W 300°C SES) (Part No. 620601) which can be obtained from your nearest Hotpoint Service Centre. Fit replacement lamp, and refit dome.

Fig. 9

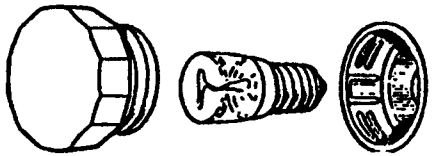


Fig. 4

Refer to Electrical Requirements

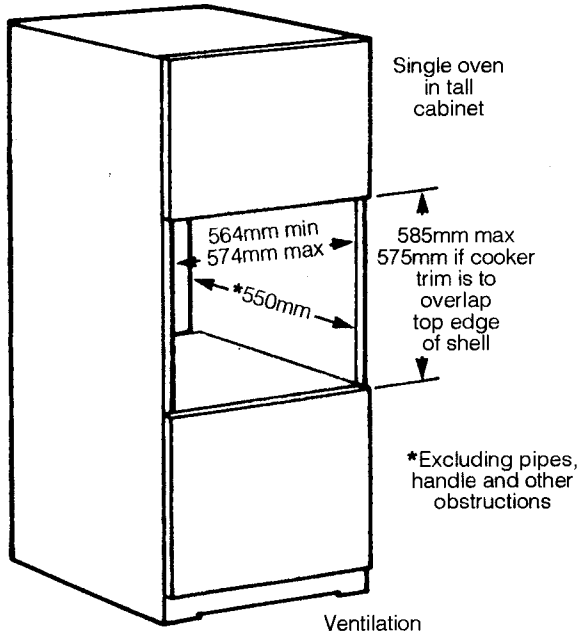
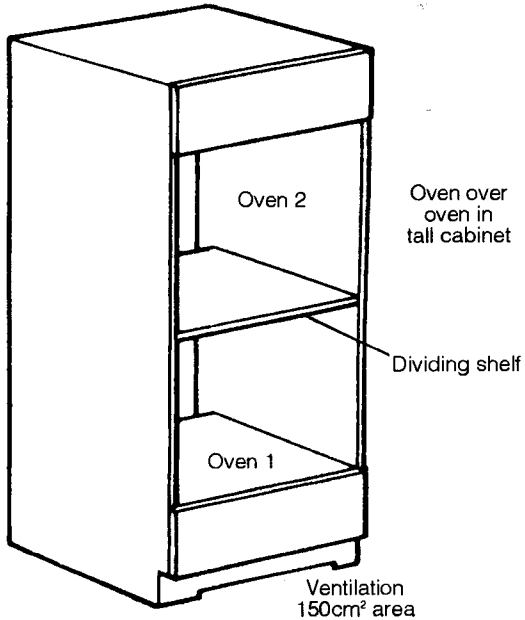

Single oven in tall cabinet
564mm min
574mm max
*550mm
585mm max
575mm if cooker trim is to overlap top edge of shell
*Excluding pipes, handle and other obstructions
Ventilation 150cm² area

Fig. 5



For your safety always ...

Please read through before operating your appliance.

Always:- Have your appliance installed by a competent engineer or electrical contractor.

Always:- Ensure the appliance has been properly earthed.

Always:- Remove all transportation packing from inside the oven/ grill before switching on for the first time.

Always:- Make sure you understand the controls prior to using.

Always:- Keep children away from the oven at all times when oven/ grill are in use, as surfaces will get extremely hot.

Always:- Remember that the oven and utensils will be very hot when in use.

Always:- Take care when opening the door. Let steam and hot air escape before removing the food.

Always:- Use quality dry oven gloves for removing hot food utensils from the oven/grill.

Always:- Select the correct shelf position before turning the oven or grill on.

Always:- Turn off the electricity supply at the wall switch before cleaning.

Always:- Ensure poultry is thoroughly defrosted before cooking well.

Always:- Check all controls on the appliance are switched off before retiring to bed or after use.

Always:- Keep ventilation slots clear of obstructions .

Always:- Reset the oven timer to Manual after completing an Automatic Cooking Programme.

Always:- Take care on warm days when using the oven for delayed automatic cooking as certain foods can spoil.

Always:- Use a thick cloth or to protect your fingers when replacing a faulty oven lamp.

Always:- Refer servicing to a qualified appliance service engineer.

Always:- Remember to turn the multifunction selector switch Off before selecting the fan oven after the control has been set to fan grill/grill etc.

Oven Information

Oven Interior Light
This is switched on automatically when the multifunction selector switch is operated.

Oven Thermostat
The indicator light will immediately come **On,** and will go out when the desired temperature is reached, subsequently switching **On** and **Off** at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched **On.**
Note: If the indicator light does not come **On** when the control is turned, check that the timer is in **Manual** operation.

Cooling Fan
A gentle flow of air will be detected coming from beneath the control panel when the oven is on. A gentle flow of air will also be detected while using the grill may continue for a period of time after all controls are turned off. This will be perfectly normal.

If the controls become too hot a cut out comes into operation and the oven will switch off (cut out the thermostat behind the controls) and only the oven clock will remain on. The cut out will reset automatically and oven switch on. If this operates frequently there is a fault with your appliance. Contact your local service office.

Fan Only

Defrosting Frozen Meat and Poultry
Joints of meat and whole birds should be defrosted slowly, preferably in a refrigerator (allowing 5-6 hours per lb.), or at room temperature (allowing 2-3 hours per lb.). Frozen meat or poultry must be completely defrosted before placing in the oven.

The oven has a fan only position, this can be used to assist defrosting by circulating the air around the food, time to defrost will depend on type and size of the food and the room temperature. **DO NOT turn the temperature control on. DO NOT defrost meat and poultry by warming the food through.**

Foods ideally suited for fan defrosting (without heat) are those which are normally served cold, e.g. cream/cream cakes, butter cream filled cakes, gateaux, cheese cakes, iced cakes, quiches, pastries, biscuits, bread, croissants, fruit and many delicate frozen foods.

If fish, meat and poultry are to be 'fan only' defrosted as selected on the multifunction selector switch (without heat), then where possible the items of food should be small or thin, e.g. fish fillets, peeled shrimp, cubed or ground meat, sliced meat, thin chops, steaks or liver. The items should be placed so the maximum amount of surface area is exposed to the circulating air and turned regularly to ensure even defrosting.

Fan defrosting without heat is only suitable for meat and poultry joints up to a maximum weight of 4lb.

It is important to wash both roast and cooking utensils before cooking immediately after defrosting.

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

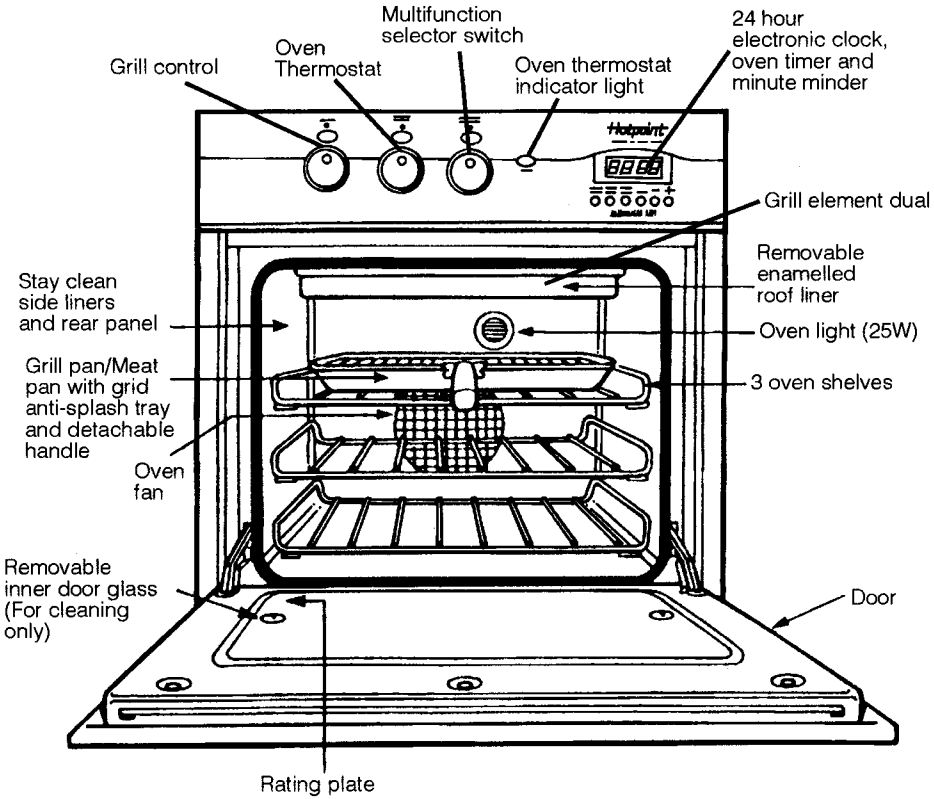
Defrosting
Food can be defrosted in the oven as though it was thawing at room temperature, with the advantage that it is much quicker. The Multifunction selector switch should be set at FAN ONLY POSITION and the food for defrosting placed on a tray. **No heat is required for defrosting.**

For your safety never ...

Never:- Leave children playing unsupervised where the oven is installed and in use.
Never:- Attempt to grill with the oven door closed.
Never:- Allow children to sit or stand on any part of the appliance.
Never:- Store food stuffs in the same cabinet as the oven.
Never:- Store items above an oven that children may attempt to reach.
Never:- Operate the oven with the inner glass panels removed.
Never:- Remove the oven shelves when the oven is hot.
Never:- Use water to extinguish oil or fat fires.
Never:- Use the oven/grill as a space heater.
Never:- Heat up unopened food containers as pressure can build up causing the container to burst.
Never:- Inadvertently select fan grill mode by over rotating the oven thermostat when main oven cooking mode is required .
Never:- Store any aerosols/flammable liquids etc. in adjacent cabinetry.
Never:- Store anything which might catch fire in or near the oven.

Get to know the main parts of your Oven

WARNING: Do not touch the glass door and trims when the oven is in use as this area can become hot.


Multifunction selector switch
Grill control
Oven Thermostat
Oven thermostat indicator light
24 hour electronic clock, oven timer and minute minder
Grill element dual
Removable enamelled roof liner
Stay clean side liners and rear panel
Oven light (25W)
Grill pan/Meat pan with grid anti-splash tray and detachable handle
3 oven shelves
Oven fan
Removable inner door glass (For cleaning only)
Door
Rating plate

Cooking in the Oven – Fan Cooking

Fan Oven

Operation
Turn the multifunction selector to required function. The control panel illumination and oven light will remain on. Then set the oven temperature control to the required temperature. The oven indicator light will immediately come on and remain on until the oven reaches the set temperature. This light will then automatically turn on and off during cooking.

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding, do prefer to be placed in a pre-heated oven.
The chart on page 20 is a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven, ie. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

Oven Positions
Since the distribution of heat in the oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

To ensure even circulation do not use meat pans larger than 390 x 300mm (15in x 12in) and baking trays no larger than 330 x 255 mm (13in x 10in), these should be positioned centrally on the oven shelf.

Food should not be placed directly on the floor of the oven.

Never use more than 3 shelves in the oven as air circulation will be seriously restricted.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.
Allow extra cooking time if batch baking eg. 6 x 150 mm (6 in) Victoria sandwich tins.

Temperature and Time
When all shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on page 20 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap at either side of oven.
NB. Recipes in cookery books give times and temperatures for cooking in conventional ovens. To adapt for fan ovens refer to temperature conversion scale on page 12.

Warming Dishes – Fan Oven only
Take care, particularly with bone china. Place the dishes to be warmed in the oven. Turn the multifunction selector switch to fan oven then oven temperature control to 90°C.

Oven Temperature Chart

It is not necessary to pre-heat the oven before roasting. **Note:** Where times are stated, they are approximate only.

Top & Base Heat					Fan Oven			
Meat	**Pre-heat**	**Temperature °C**	**Time (approx.)**	**Position in Oven**	**Meat**	**Pre-heat**	**Temperature °C**	**Time (approx.)**
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Runner 3 from bottom of oven.	Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra
Beef/ Lamb (foil covered)	Yes	190/200	35-45 mins per 450g (1lb)		Lamb	No	160/180	20-30 mins per 450g (1lb) + 25 mins extra
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over		Pork	No	160/180	25-30 mins per 450g (1lb) + 25 mins extra
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)		Veal	No	160/170	25-30 mins per 450g (1lb) + 25 mins extra
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over		Chicken/ Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)		Turkey 4 to 5.5kg (8 to 12lb)	No	150-160 or 150	12-14 mins per 450g (1lb) at plus 12 mins extra *For every 450g (1lb) over 5.5kg (12lb) allow 10 mins per 450g (1lb),and roast at 150°C
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over					
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)					
Casserole Cooking	Yes	150	2-2½ hrs		Casserole Stews	No	140-150	1½ - 2 Hrs

If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef - Rare: 60°C **Lamb:** 80°C **Poultry:** 90°C
Medium: 70°C **Pork:** 90°C
Well Done: 75°C **Veal:** 75°C

The Cooking Systems in your Oven

Your new oven is equipped with four different heating systems:

1. **Fan Cooking ●●●** – the fan oven operates by constantly blowing heated air from an element wrapped around the fan into the oven. This gives improved efficiency and, in general, allows you to cook at lower temperatures. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously. (Batch baking)
2. **Fan Grilling ●●●** – controlled by the oven thermostat. This is a combination of heat from the grill element and hot air circulated by the fan. Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the door is left closed.
3. **Conventional Cooking (Top and Base Heat) ●●●** – controlled by the oven thermostat this is a combination of heat from the top and base elements. Suitable for roasting and baking.
4. **Variable Grilling ●●●** – the oven can be used for conventional grilling with a full or half width fully controllable grill. **NOTE: The Oven Door should be open at the detent position when variable grilling.**

It should be noted that at the end of a cooking or grilling period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Before using the Oven for the first time

Make sure the electricity supply is switched ON.

Please note that when the oven is used for the first time a slight odour may be emitted due to the "burning off" of any temporary finish on oven fittings, elements and the removal of moisture.
To remove the 'new smell', heat up the empty oven for 30 minutes keeping the door closed. Ensure that the room is well ventilated (eg, open a window or door) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the new smell has ceased.

Turn the oven temperature to 230°C.

The oven temperature thermostat light will come on as well as the interior light and oven fan.

This odour is due to any temporary finish on oven linings and elements, and also any moisture absorbed by the lagging. The odour will cease after a short period of use.

Temperature Conversion Scale

The chart below gives details of comparisons of oven settings for gas, conventional fan oven in degrees F & C.

GAS MARK	CONVENTIONAL OVEN		FAN
	F	C	C
½	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	230	210
9	475	240	220

Oven Temperature Chart

Note: Where times are stated, they are approximate only.

Baking	Top & Base Heat				Fan Oven		
Food	Pre-heat	Temperature °C	Time	Shelf Position	Pre-heat	Temperature °C	Time
Scones	Yes	210/220	10-15 mins.	3rd from bottom	Yes	210/220	9-12 mins. approx.
Small Cakes	Yes	170/180	15-25 mins.	3rd from bottom	No	170/180	15-20 mins. approx.
Victoria Sandwich	Yes	150/160	20-30 mins.	3rd from bottom	No	160/170	20-25 mins. approx.
Sponge Sandwich (Fatless)	Yes	170/180	15-20 mins.	3rd from bottom	Yes	170/190	15-20 mins. approx
Swiss Roll	Yes	190/200	8-10 mins.	3rd from bottom	Yes	180/200	12-15 mins approx.
Semi-rich Fruit cakes	Yes	150/160	1¼ hrs.	3rd from bottom	No	140/150	1¼ - 1½ hrs. approx.
Rich Fruit Cakes	Yes	130/140	Depending on size	3rd from bottom	No	130/140	Depending on size.
Shortcrust Pastry	Yes	190/200	Depending on size	3rd from bottom	No	190/200	Depending on size.
Puff Pastry	Yes	190/200	Depending on size	3rd from bottom	No	190/200	Depending on size
Yorkshire Pudding	Yes	190/200	40-45 mins.	3rd from bottom	Yes	180/190	40-50 mins. approx.
Individual Yorkshire Puddings	Yes	200/210	20-25 mins.	3rd from bottom	Yes	190/200	20-25 mins. approx.
Milk Pudding	Yes	140/150	1¾ -2¼ hrs.	3rd from bottom	No	130/140	1½ - 2 hrs. approx.
Baked Custard	Yes	130/140	40-45 mins.	3rd from bottom	No	140/150	35-45 mins. approx.
Bread	Yes 210 for 10 mins.	190/200	25-30 mins.	3rd from bottom	Yes	200/210	30-35 mins. approx.
Meringues	Yes	80/90	3¼ -3½ hrs.	3rd from bottom	No	70-90	3-4 hrs. approx.

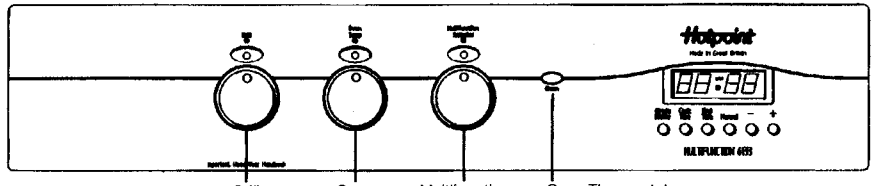
Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

Cooking In The Oven – Top & Base Heat

Top Base

Operation
The oven is heated by two elements, one at the top of the oven and the other underneath the floor of the oven.
To heat the oven, turn the multifunction selector switch to the required function. The control panel illumination and oven light will remain on. Then turn the oven temperature control to the required temperature.
The oven indicator light will immediately come on and remain on until the oven reaches the set temperature. This light will then automatically go on and off during cooking as the oven thermostat maintains the correct temperature.
The oven door is fitted with a switch which will automatically turn off the oven elements when the door is opened.
Food should not be placed on the floor of the oven. Always make sure that the auto timer is in Manual.

The Controls



IMPORTANT
Before using your oven ALWAYS make sure that the timer has been set to MANUAL operation. Unless this is done, the oven cannot heat up. Before seeking assistance, make sure you have done this.
To select any feature simply press the selector knob centre to release the knob. Rotate the knob in either direction until the required function appears in the window.
Many of the functions will also require the oven thermostat to be set to the required temperature, or grill to the required setting.
After use, both knobs can be returned to the storage/safety position by again pressing the center of the knob.

When using the Oven
Turn the multifunction selector switch to the required function (fan oven, fan grill, top and base heat). Then set oven thermostat to the required temperature. The thermostat light will come on and remain on until the oven reaches the required temperature. The light will then cycle off and on as the thermostat maintains the oven temperature.
If the thermostat light does not glow check that timer is set to Manual (see pages 14 and 16).

When using the Grill
The grilling facility enables you to use the full width of the grill **or** just the centre section depending on the amount of food you wish to grill at one time.
To use the full width of the grill turn the selector switch to full grill and for economy.
(centre only) grilling turn it to half grill. In both positions the grill power can be adjusted by means of the grill heat control (settings 1-6).
Remember to grill with the oven door open (see page 17).
After use, remember to set all controls back to 'O' (Off) position.

MULTI-FUNCTION SELECTOR SWITCH FUNCTIONS

○ **Off.** With the selector in this position the oven will be off with the exception of the Oven Clock display.

Oven Light **Oven Light.** In this position the control panel illumination and oven light will be on.

Fan Oven **Fan Oven (rear element and fan).** Use the oven thermostat control to set the required temperature.

Top Base **Conventional Oven (outer top and base elements).** Use the oven thermostat control to set the required temperature.

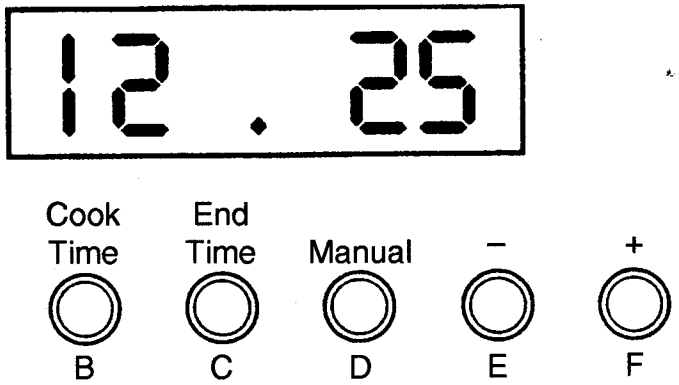
Fan Only **Fan only.** The oven thermostat control must be set to the off position.

Fan Grill **Fan grill (inner and outer top elements and fan).** Use the oven thermostat control to set the required temperature.

Full Grill **Full grill (inner and outer top elements and fan).** Use the grill control to set the required setting.

Half Grill **Half Grill (inner top element).** Use the grill control to set the required setting.

The Automatic Oven Timer



The oven timer offers you the following features:

1. Time of Day
2. Minute Timer
3. Automatic Cooking with cook and delay cooking functions.

1. Make sure all oven controls are turned off.
2. Check the electricity supply is turned **On.**
3. Check the clock is at the right time of day. If not, or the electricity has just been switched on, press and hold any two function buttons (A, B. C or D) and at the same time press either the + or – buttons F or E. The time in the display will increase or decrease. If you overshoot the required time simply release the + or – button, then press the other until the correct time is set. All set times can be checked by pressing the appropriate function button.

To set the Timer to switch ON and OFF automatically

1. Press and release the **cook time** button B and within 2 seconds press the + button F and continue to hold until you have set the required cooking time. (If you overshoot the required cooking time press – button E until cooking time is set.) Note: COOK TIME refers to duration of cooking.
   NOTE: When COOK TIME is cancelled by pressing the – button E, END TIME is automatically cancelled and AUTO flashes on and off. Press MANUAL button D, to remove AUTO.
2. When the cook time has been set, press and release the **end time button** C and then within 2 seconds press the + button F. (The display will start off by showing the earliest possible end time). Continue to hold in the button until the time you require the food to be cooked by appears in the display. (If you overshoot the required time press the – button E).
3. Release the buttons, the display will revert to the time of day with the auto symbols lit.

Oven Temperature Chart – Fan Grilling

Shelf positions are counted from the base upwards ie. lowest shelf position is 1.

Type of meat or poultry	Weight kg	Temp °C	Time (min/kg)	Plus Extra Time (min)	Total Cooking Time (min)	Tips
PORK Pork Chop - thick		170	25		Dependent on size	Season. Grill on shelf position 3. Turn over after 15 minutes.
Gammon steaks		160	30		Dependent on size	Grill on shelf position 3. Turn after 15 minutes.
Pork – any type of joint	1.0 1.5 2.0 2.5 over 2.5	160-170 160-170 140-150 140-150 140	60-70 60-70 65-75 65-75 70-75	45 45 50 50 50	105-120 130-150 180-230 220-240 –	Score fat with sharp knife and rub on salt. Pork should always be thoroughly cooked, so overcook rather than undercook. Grill on shelf position 1.
LAMB Lamb Chop - thick		170	25		Dependent on size	Season. Grill on shelf position 3. Turn over after 15 minutes.
Lamb – any type of joint	1.0 1.5 2.0 2.5 over 2.5	160-170 160-170 150-160 150-160 150	30-40 35-40 35-45 40-45 45-50	45 45 50 50 50	78-88 90-110 120-140 150-170 –	Score fat. Season with pepper and rosemary. If you prefer the lamb 'pink' choose the shorter time. Grill on shelf position 1.
BEEF Beef – joints which have an outside layer of fat eg. Rib, Rolled, Sirloin	1.0 1.5 2.0 2.5 over 2.5	170-180 170-180 160-170 160-170 160	40-50 40-50 40-50 45-50 45-50	20 20 20 30 40	60-70 80-90 100-110 140-150 –	Season. If joint preferred rare grill for the shorter time. If preferred well done, grill for the longer time. Grill on shelf position 1.
CHICKEN Chicken joints	1.0 1.5 2.0 2.5 over 2.5 less than 1kg each	180 180 170 170 160-170 180	30 30 35 35 40 30	30 30 30 30 30 30	60 75 100 115 - 60	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1. Shelf 1.
DUCK	1.5 2.0 2.5	180 180 180	30 30 35	30 30 30	75 90 115-130	Dry thoroughly and lightly salt. Grill on shelf position 1.
GOOSE	up to 4 4-5	170-190 160-170	40 45	40 40	- -	Can be stuffed. Grill on shelf position 1
TURKEY	up to 5 6-8	170 150	- -	- -	150-165 165-175	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1
GAME Grouse Partridge Pheasant	 Any Any Any	 170-180 170-180 170-180	 30-50 40-50 40-50	 - - -	 - - -	Well hung meat will require less cooking time. grill on position 1.
Beefburgers Sausages Bacon Mixed Grill 4 pieces of steak, sausages, chops, bacon, tomatoes & mushrooms.	450g(lb) 450g(lb) 450g(lb) 	170 170 170 170	25mins per 450g (lb) 25mins per 450g (lb) 25mins per 450g (lb)		 30	Shelf 3 Shelf 3 Prick sausages before cooking. Shelf 3 Roll up bacon before cooking. Cook sausages, chops, bacon for 10mins. add steak cook for further 20 mins. Tomatoes & mushrooms should be placed on trivet under roasting rack for total cooktime.

Fixing the Grill Pan Handle
DO NOT fix grill pan handle onto grill pan if pan is to be used for fan grilling.

Fix the grill pan handle securely in position before use.

The grill pan handle is detachable from the pan, to facilitate cleaning and storage.

The handle fits onto the grill pan edge with the small recess, Fig. 6. Tilt the handle over the recess and slide it towards the centre, Fig. 7. Ensure the handle is fully located, Fig. 8.
Insert the washer and fixing screw and tighten fully to ensure handle is secured.

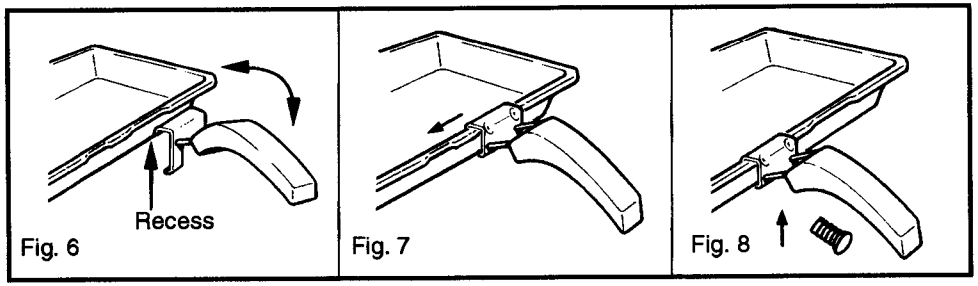


Fig. 6 Fig. 7 Fig. 8

Always fit the screw prior to use.

Fan Grilling

Fan Grill

Remove grill pan handle from pan before Fan Grilling.

Fan Grilling can only be carried out with the door closed.

For this method of cooking the fan and the full width grill element work together and produces the same results as if you were cooking on a rotisserie but more economically as the door is left closed .

You can grill by this method anything from a thick chop to a large turkey or goose and they will be cooked more thoroughly, economically and will require less attention during the actual cooking period. In the case of large pieces of meat the juices from the meat will drain into the meat pan and will form the basis for making delicious gravy. Furthermore anything cooked by this method as opposed to the more conventional method of roasting or grilling will result in a cleaner oven.

There is no need to pre-heat the oven. Place the food on the grid in the meat tray at shelf position 3, or shelf position 1 from the bottom if very large pieces/items of food are being cooked.

Turn the Multifunction Selector to required function then turn the oven temperature control to the temperature required as shown in the chart on page 19. Turn the food over approximately halfway through cooking, taking care not to burn yourself .

The fan grilling operation can be selected/timed using the automatic oven timer. See pages 14 to 15.

See Fan Grilling Roasting Chart opposite.

4. Turn the multifunction selector switch to the desired function ie (fan oven, fan grill,or top oven base). Then set the oven temperature control to the required temperature. The oven will now automatically switch on at the preselected time and switch off once the cook time has elapsed.
5. On your return to the oven, turn off the oven control and return the timer to Manual by pressing button D.
If on your return to the oven four horizontal bars are showing in the display, this shows that there has been a power failure and the food is unlikely to be cooked. Reset the correct time.

To set the Timer to switch OFF automatically

1. Press and release the **cook time** button B and within 2 seconds press the + button F and continue to hold until you have set the required cooking time. (If you overshoot the required cooking time press the – button E until cooking time is set).
2. Release the buttons, the display will revert to the time of day with the auto symbols lit.
3. Turn the multifunction selector switch to the desired function ie (fan oven, fan grill, or top oven base). Then set the oven temperature control to the required temperature. The oven will cook now and automatically switch off once the cook time has elapsed.
4. When the food has been cooked always turn the oven control to the OFF position and return the timer to Manual by pressing button D.
5. If on your return to the oven four horizontal bars are showing in the display, this shows that there has been a power failure and the food is unlikely to be cooked. Reset the correct time.

To Cancel a Delayed Cooking Programme
An automatic cooking programme, once set, (see items 1-5 opposite) may be cancelled as follows:

1. Press the **Cook Time** button (B) followed by the – button (E), keeping both buttons depressed until the display shows '0.00' with the 'AUTO' symbol still on.
2. On releasing both buttons the oven is returned to manual operation by pressing the Manual (D) button, which also cancels the Automatic Cooking Symbol. The Cooking Symbol will now show.

Minute Minder

1. Press and release **Minute Minder** button A and within 5 seconds press the + button F and continue to hold until you have set the required time (if you overshoot the required time press the - button E).
2. After releasing the button, the display will revert to the time of day. During the delay period, the time can be checked by pressing the **Minute Minder** button A.
3. At the end of the set time a tone will sound. For a short period of time to cancel press button A.

NOTE: To give yourself more time to set each function, press and hold the required function button and at the same time press + or – button. The display will remain in the set mode until all buttons have been released.

Automatic Cooking
The Grill will not function when the oven is set to cook automatically.

Hints on automatic cooking

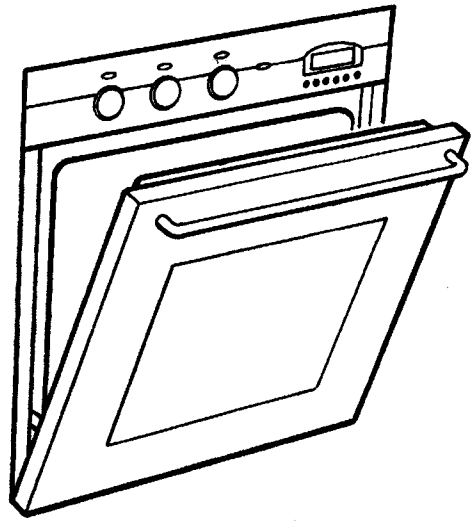
1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven timer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

Grilling Full Grill or Half Grill

WARNING: Keep young children away from the appliance when the grill is in use as the surfaces get extremely hot.
Grilling should not be undertaken with the oven door closed.
Never:– Line the grill pan with aluminium foil.
Turn the multifunction selector switch to FULL GRILL or HALF GRILL and turn the Grill Control to the number required.
The grill power can be adjusted during grilling, adjust as necessary.
Grilling must be carried out with the oven door open (see diagram below). It is advisable to pre-heat the grill on the MAX (6) setting for 5 minutes.The grill pan,with grid should be used at shelf position 5 or 6 from the bottom,according to the thickness of the food. Position the grill pan directly under the heating elements. For toasting leave the control set at 6, shelf position 6.

For thicker foods requiring longer cooking times turn the grill control down to a lower setting after the initial sealing of both sides at 6. The thicker the food, the lower the setting on the grill control.
Food that only requires browning should be done on a lower shelf position.
After use, both controls should be returned to the **OFF** position.
If excessive smoke is being emitted, then turn the Grill Control to a lower setting and/or move the grill pan to a lower position.
The grill will only operate when the multifunction selector switch has been rotated to required function.

NOTE: Ensure that the oven timer is set at MANUAL.
The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could cause a fire hazard.



Door position for Grilling

The oven door is designed to remain open at the positon shown.